

**Reservations contact: 93 485 47 72 // 637 75 21 41**

**Starters**

*Grilled Coca de Burgos bread  
Longaniza de Pagès (traditional sausage)  
Seasoned olives*

**Pica (Small plates)**

*Piquillo peppers with Bonito tuna fillets  
Jamón Ibérico de Bellota D.O Guijuelo (Iberian ham)  
Green asparagus with Romesco sauce  
Steamed mussels  
Homemade ham croquettes*

**Main entreés**

*Galician veal entrecote (grilled or with mushroom sauce)  
Kid ribs Milanese  
Grilled Blue Fin Tuna  
Longline fishing hake suquet stew*

**Desserts**

*Massini cake  
Water, soft drinks, coffee and tea*

**Wines**

*D.O. Rueda Blanco – Verdejo Analivia  
D.O. Rioja – Glorioso Crianza  
D.O. Alt Penedès Cava Escofet Rosell Brut Nature*

***Price 35.- Euros (VAT included)***

*El Racó de la Vila reserves the right to change any fish or seafood dishes for of the same or higher quality according to market.*

*Website [www.racodelavila.com](http://www.racodelavila.com) (Minimum 8 People)*